



KENTUCKY DEPARTMENT OF EDUCATION

Superintendents Advisory Council (SAC)

June 22, 2020 Minutes

Present: Kevin C. Brown, Casey Allen, Houston Barber, Robin Cochran, Thom Cochran, Alvin Garrison, Scott Hawkins, Mark Kopp, Marty Pollio, Terry Price, David Rust, Tres Settle, Greg Schultz and Henry Webb

Absent: Kay Dixon, Scott Howard, Mike Lafavers and Matt Robbins

Presenters: Kevin C. Brown, Interim Commissioner, Department of Education (KDE); Dr. Connie White, Deputy Commissioner for Clinical Affairs, Department of Public Health (DPH); Dr. Marty Park, Chief Digital Officer, KDE Office of Educational Technology; David Cook, Director, KDE Division of Innovation, Office of Continuous Improvement and Support; Katie Embree, KDE Division of School & Community Nutrition, Office of Finance and Operations; Jennifer Langfels, KDE Division of School & Community Nutrition, Office of Finance and Operations

I. Superintendent Issues

Kevin Brown said the Healthy at School guidance will be released by Gov. Andy Beshear on Wednesday, June 24, 2020. Questions from the previous meeting concerning attendance and funding were addressed by KDE Associate Commissioner Robin Kinney. The department is concerned with making certain all children can be reached academically with whatever reopening model each district selects. Todd Allen, KDE interim general counsel, addressed employment contract concerns and liability issues when students refuse to follow CDC guidelines. Districts are encouraged to develop local guidelines with their board counsel on procedures to be followed when students aren't complying.

II. Department for Public Health Updates

Connie White encourages school leaders and school staff to see wearing masks as the closest thing we have to immunization and as the best public health tool in fighting COVID-19. If 6-foot distancing of students isn't possible, mask-wearing is an expectation. Though there is basic health guidance that should be kept in mind, all districts have unique needs and circumstances that will make their plans look different than any other district. There is no simple recipe to be shared with all districts.

III. Alternative Learning Models

Marty Park shared the importance of being proactive when looking at removing barriers that impede reopening design. As districts select what will work best for

them, they should look at flexible variables (start times, days of the week, grouping of students and teachers, etc.). Whatever design model is being considered, district customization is important. Transitions can be made easier by keeping teachers and parents informed. When decisions are made, look at onboarding processes in this new design.

IV. Intermittent Closures Guidance

David Cook focused on readiness plans and being prepared in the event of a school closure. There was a look at standard non-traditional instruction (NTI) being used for short-term closures and extended closures like we saw with COVID-19. Instructional design in an integrated kind of way works best; it can be delivered in a classroom or virtually without complications or modifications. Children need to be prepared for sudden school closure and mid-term closures are likely. Food service should plan to deal with different closing scenarios. School closure plans should include expectations about new content and when it is introduced.

V. Food Services Guidance

Katie Embree and Jennifer Langfels gave an update on the Pandemic Electronic Benefit Transfer program (P-EBT). The application will be available until July 10, 2020. The KDE is working with the U.S. Department of Agriculture (USDA) to ensure operation of school food service and the use of waivers in the upcoming school year.

Each district will have to come up with its own food service plan/protocols in its buildings. Start by coming up with the best open areas in your schools for meals to be served (delivery, grab and go meals, etc.). There may be a need for extended meal periods or staggering of meal services. Staff should wear masks and follow precautions to reduce possible transfer of and exposure to COVID-19. Keep in mind what food service employees will be expected to do and whether they have the time and tools to do so. Food safety must be kept in mind during all of this.